

morning's milk, and, for this reason, required time and exposure to get rid of it; while the morning's milk, being comparatively free, might be made up at once, and that hence the mixture of the two was not injurious to the flavour of the cheese. During the day the cow was heated, perhaps excited and over driven, and the milk was of too high a temperature, feverish and odorous: but, during the night, the cow being cool and quiet, the morning's milk was destitute of the animal taints. He thought it best, however, that in all cases there should be some interval between the time of receiving the milk and commencing operations in the vat. The plan of making once a day was universal in the States, and quite successful.

On motion of R. A. JANES, the subject was laid on the table.

The PRESIDENT, on account of indisposition, was compelled to leave the chair, and called on the Vice-President, GEORGE HAMILTON, Esq., to preside.

THE PROPER TREATMENT OF ACIDITY IN CHEESE MAKING.

H. FARRINGTON—It is well known that perfectly new milk is productive of an inferior cheese. Sugar being one of the properties of milk, it is important that the process of making should not be hurried, for, if commenced too soon, the fermentation is too violent, and injures the flavor. Experience teaches that in milk reduced to 70° the sugar becomes acid, and is of a milder form and action than when the acid is developed at a higher degree of heat. No infallible rule can be adopted as to the proper treatment of acid, but must be judged by the smell.

H. LOSEE—It is a difficult thing to explain the amount of acidity required on curds. Mr. Weble, of New York, when at my place last summer, explained the system of trying the curd with a hot iron. Take a piece of curd, when you think it ready to take out of the vat, and apply it to a hot iron, and if it comes from the iron in numerous small fibres, it is then fit to take out. I have frequently tried the experiment and found it a correct test. The iron should not be heated red, but about as hot as you would heat a smoothing iron. I let the acid in the whey develop quite decidedly, but do not want acid in the curd before dipping.

On motion, the subject was laid on the table.

BENNET: ITS VARIED NATURE AND EFFECTS.

H. FARRINGTON read an article on the subject from the *Utica Herald*, by S. B. ARNOLD, Ithica, New York:—